

essentials

ESSEH60RC

User Guide & Installation Handbook

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INTRODUCTION

Thank you for buying this British-built appliance from us.

This guide book is designed to help you through each step of owning your new cooker, from installation to use. Please read it carefully before you start using your product, as we have endeavored to answer as many questions as possible, and provide you with as much support as we can.

If, however, you should find something missing, or not covered, please contact our Customer Care team. Their number is located on the back page of this book.

For customers outside the UK and Northern Ireland, please contact your local supplier.

WARRANTY

Your new appliance comes with our 2 year electrical and mechanical breakdown warranty. To register your appliance please call:

01759 48 78 32

Alternatively, complete the registration form included or register online at the web address located on the back page of this book.

For full terms & conditions of the manufacturer's guarantee, refer to the website on the back of this book.

In addition, you may wish to purchase an extended warranty. A leaflet explaining how to do this is included with your appliance.

Our policy is one of constant development and improvement, therefore we cannot guarantee the strict accuracy of all of our illustrations and specifications - changes may have been made subsequent to publishing.

SAFETY

BEFORE USING THE PRODUCT

Make sure that you have removed all packaging and wrapping. Some of the items inside this appliance may have additional wrapping.

It is advised that you turn the ovens and/or grill on for a short while. This will burn off any residues left from manufacturing. There may be a smell which accompanies this process - but this is nothing to worry about and is harmless.

It is recommended that you wash the oven shelves, baking tray, grill pan and grill pan trivet before their first use in hot soapy water. This will remove the protective oil coating.

Please note:- these safety warnings cover both gas and electric products.

GENERAL

WARNING! - The appliance and its accessible parts become hot during use. Care should be taken to avoid touching heating elements. Children less than 8 years of age shall be kept away unless continuously supervised. This appliance can be used by children aged from 8 years and above and persons with reduced physical sensory or mental capabilities or

lack of experience and knowledge if they have been given supervision or instruction concerning the use of the appliance in a safe way and understand the hazards involved. Children shall not play with the appliance. Cleaning and user maintenance shall not be made by children without supervision.

WARNING! -

Unattended cooking on a hob with fat or oil can be dangerous and may result in fire.

NEVER try to extinguish a fire with water, but switch off the appliance and then cover the flame with a lid or damp cloth.

WARNING! - Danger of fire: Do not store items on the cooking surfaces.

WARNING! - Servicing should be carried out

SAFETY

only by authorised personnel.

- The appliance must never be disconnected from the mains supply during use, as this will seriously affect the safety and performance, particularly in relation to surface temperatures becoming hot and gas operated parts not working efficiently. The cooling fan (if fitted) is designed to run on after the control knob has been switched off.
- Do not spray aerosols in the vicinity of this appliance while it is in operation.
- Do not store or use flammable liquids or items in the vicinity of this appliance.

- Do not modify this appliance.

CAUTION: The use of a gas cooking appliance results in the production of heat, moisture and products of combustion in the room in which it is installed. Ensure that the kitchen is well ventilated especially when the appliance is in use: keep natural ventilation holes open or install a mechanical ventilation device (mechanical extractor hood).

Prolonged intensive use of the appliance may call for additional ventilation, for example opening of a window, or more effective ventilation, for example increasing the level of mechanical ventilation where present.

SAFETY

WARNING! -

Do not operate the appliance without the glass panel correctly fitted.

WARNING! -

Never put items directly on the base of the oven or cover the oven base with foil, as this can cause the base element to overheat.

WARNING! -

The top element gets extremely hot when in use, so take extra care to avoid touching it.

WARNING! -

Do not modify the outer panels of this appliance in any way.

WARNING! -

This appliance must be earthed.

WARNING! -

There is a risk of electric shock, so always make sure you have turned off and unplugged your appliance before starting. Always allow the product to cool down before you change a bulb.

WARNING! - Do not use harsh abraasive cleaners or sharp metal scrapers to clean the ovens door glass since they can scratch the surface, which may well result in shattering of the glass.

GAS WARNING! -

If you smell gas:
Do not try to light any appliance.
Do not touch any electrical switch.

Contact your local gas supplier immediately.

CAUTION: This appliance is for cooking

purposes only. It must not be used for other purposes, for example room heating.

OVEN / GRILL

Do

- Always take care when removing food from the oven as the area around the cavity may be hot.
- Always use oven gloves when handling any utensils that have been in the oven as they will be hot.
- Always make sure that the oven shelves are resting in the correct position between two runners. Do not place the oven shelves on top of the highest runner, as this is not stable and can lead to spillage or injury.
- Always use the Minute Minder (if fitted) if you are leaving the oven unattended - this reduces the risk of food burning.

Do Not

- Never place items on the door while it is open.
- Never wrap foil around the oven shelves or allow foil to block the flue.
- Never drape tea towels near the oven while it is on; this will cause a fire hazard.
- Never pull heavy items, such as turkeys or large joints of meat, out from the oven on the shelf, as they may overbalance and fall.

Never use this appliance to heat anything other than food items and do not use it for heating the room.

USING THE HOB - ELECTRIC (SOLID)

Before using the hob for the first time, it should be primed and seasoned - refer to the instructions in the cleaning section.

To switch on a hotplate element

Turn the selected hotplate control knob clockwise or anti-clockwise, depending on the required setting.

The high speed hob ring(s) are identified by its central red spot. A high speed hob ring has a faster response time. To switch off, return the control knob to the "off" position.

Using the hob

Do not operate the hotplate elements without a pan on, or leave them running after removing a pan.

The electric hob uses a sealed hob system where heat is transferred by conduction.

Decorative covers should not be used over the hotplates as these can trap moisture and cause intense heat.

When you have finished cooking check that all controls are in the off position.

CLEANING

Caution: Any cleaning agent used incorrectly may damage the hob.

Always let the hob cool before cleaning. Some cooking operations generate a considerable amount of grease. This, combined with spillage, can become a hazard if allowed to accumulate on the hob through lack of cleaning. In extreme cases this may amount to misuse of the appliance & could invalidate your guarantee.

Do not use caustic pastes, abrasive cleaning powders, coarse wire wool or any hard implements, as they will damage the surfaces.

All parts of the hob can be safely cleaned with a cloth wrung out in hot soapy water.

Control knobs

Only use hot soapy water. Control knobs can be removed for cleaning, but take care to ensure that they are repositioned correctly after cleaning.

Facia / hob control panel

When cleaning the facia area, care must be taken on symbols / markings. Only use hot soapy water.

Vitreous enamel surfaces (Enamel hobs only)

HOB SPILLAGE WELL

Use a mild cream cleaner.

Stainless Steel surfaces

HOB SPILLAGE WELL (STAINLESS STEEL MODELS ONLY), SOLID PLATE SPILL-RINGS

Only use a clean cloth wrung out in hot soapy water, and dry with a soft cloth. Stubborn marks can be removed using a stainless steel cleaner. We recommend that you clean the whole of the stainless steel area to maintain a uniform finish. Do not use undiluted bleach or any products containing chlorides as they can

permanently damage the steel.

Extra care should be taken when cooking food in salted water. Some foods are corrosive - eg; vinegar, fruit juices and especially salt - they can mark or damage stainless steel if they are left on the surface. Turn off and wipe any spillage immediately, taking care to avoid skin contact with any hot surface or spillage. Sharp objects can mark the surface of stainless steel, but marks will become less noticeable with time. To maintain the finish of the stainless steel, or to remove any greasy marks, wipe the stainless steel surface sparingly with a minimum amount of Baby Oil and kitchen paper. Do not use cooking oils, as these may contain salt, which can damage the stainless steel surface.

Solid plate elements

Care and maintenance:

Before using the hob for the first time, we recommend that you prime then season the hotplates.

To prime the hotplates, switch on each element in turn for a short period, without a pan, to harden and burn off the coating. Use a medium - high setting for 3 - 5 minutes. A non-toxic smoke may occur during this process. Allow hotplates to cool, then season.

To season, first heat the hotplate for 30 seconds on a medium setting, then switch off. Pour a minimum amount of unsalted vegetable oil onto a clean dry cloth or paper towel, and apply a thin coat of oil to the hotplate surface. Wipe off any excess oil, then heat the hotplate on a medium setting for 1 minute. Occasional seasoning will help to maintain the appearance of the hotplates.

To restore the finish of the hob, a solid electric hotplate polish can be used. Refer

CLEANING

to the manufacturer's instructions before use, and take care to avoid the red dot on the high speed hotplate(s).

Cleaning:

Important: Ensure that elements are switched off and cool before cleaning.

For normal cleaning wipe with a clean damp cloth. When cleaning, follow the circular grooved pattern on the hotplate. Rinse off cleansing agent thoroughly, then switch on to a low - medium setting for a few minutes to dry.

For heavy cleaning use a clean damp cloth or scouring pad with a cream or powder cleaner. Take care, when cleaning, to avoid the red dot on the high speed hotplate(s).

INSTALLATION INSTRUCTIONS

Clearances & dimensions

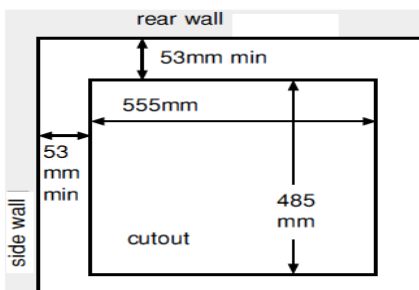
The room should have good light and ventilation but be free from draughts. The worktop should be at least 600mm deep, & 30mm thick to enable the cutout to be made to the dimensions shown below.

We recommend ceramic tiling for the rear wall directly behind the hob. No shelf or overhang of combustible material should be closer than 650mm above the hob.

Extractor or cooker hoods should only be fitted above the hob in accordance with the manufacturer's instructions.

No combustible materials or flammable liquids should be stored below the hob. Sufficient length of cable should be allowed so the hob can be removed for servicing, but make sure it is routed away from the underside of the hob and does not get trapped during installation.

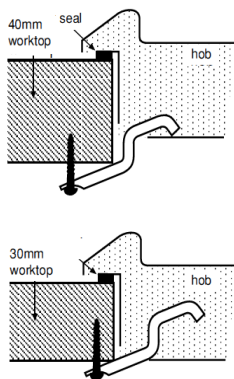
Important: Ensure that you route all electrical cables and flexible tubing well clear of any adjacent heat source - eg; oven / grill.



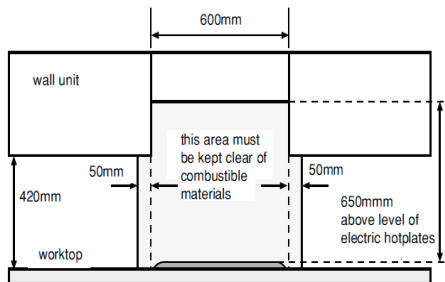
Secure hob to worktop

Place the hob in the cutout and secure in place using the four brackets and screws provided. The brackets should be orientated to suit the worktop thickness as shown, then inserted into the four slots (two on the front edge and two on the rear) and screwed into the underside of the worktop using the woodscrews provided.

The screw should be tightened just sufficiently to secure the hob and pull the top pressing flush with the worktop.



If the base of the hob is accessible after installation then a partition must be fitted 20mm below the base to prevent access.



INSTALLATION INSTRUCTIONS

Connect to the electricity supply

We recommend that the hob is installed by a competent person who is a member of a "Competent Person Scheme" & who will comply with I.E.E. & local regulations.

The electrical supply must be:
220 - 240V ~ 50Hz.

Connection must be made using a double pole cooker control unit of 30 ampere minimum capacity, with 3mm minimum contact separation at all poles.

Connection should be made using a cable suitable for the max. load of the hob (see Technical Data Section).

Strip the wires & connect to the terminal block as appropriate:-

L	= Brown
N	= Blue
Earth	= Green/Yellow.

Fit the cable clamp & secure with the screws provided.

Close the terminal box, ensuring that the cover is closed and all screws in place.

The hob **MUST** earthed.

If the switch is directly behind the hob, it should be at least 460mm above it and the supply cable must be protected from the heat.

Important: Make sure the electric supply is switched off before connection is made.

INSTALLATION INSTRUCTIONS

Installation advice - cabinetry

Dealing with sides, cross-rails & back-panels in cabinetry

Depending on the cabinets, the worktop thickness & the hob positioning, it is possible for the hob base and/or the clamp brackets to interfere with parts of the cabinet. These can be dealt with as follows;

Cabinet sides

If the hob is to be installed across the top of two cabinet housing units, then the base of the hob may interfere with the sides of these units. It will be necessary to cut away the top of the unit sides locally to clear the hob and/or the clamp brackets.

Cross-rails

1. Interference with hob base If there are any cross-rails which obstruct the hob base by running across the worktop cutout, they can simply be removed or locally cut-away to allow the hob to be installed, depending on the particular installation. Any modifications must ensure that the strength of the cabinet is maintained.
2. Interference with clamp brackets If there are any cross-rails which prevent the clamps from being positioned on the front or rear edges of the hob, then they can be removed or locally cut-away around the brackets to allow the brackets to be installed. Any modifications must ensure that the strength of the cabinet is maintained.

Back-panel

If the cabinet has a back-panel which prevents the clamps from being positioned on the rear edge of the hob, then this panel can be completely removed or locally cutaway to allow the brackets to be installed.

Stone (Granite or equivalent) worktops

Depending on the type of worktop being used, there may or may not be any backing material to screw the clamp screws into.

1. If the worktop is a composite type (backed with MDF or similar) there may be enough backing to screw directly into. This will depend on the worktop thickness and backing thickness and will have to be assessed at the installation. In this case, install the hob as for a standard worktop.
2. If there is insufficient backing material to screw into, or if the worktop is completely solid in construction, then it will be necessary to glue a strip of wood, MDF, fibreboard or similar to the underside of the worktop, along the front and rear edges of the cutout. Use a strong, proprietary adhesive to bond these strips and allow to cure before attempting to clamp the hob into position.

Connect to the electricity supply

We recommend that the hob is installed by a competent person who is a member of a "Competent Person Scheme" & who will comply with I.E.E. & local regulations.

The supply must be: 220 - 240V ~ 50Hz. Connection must be made using a double pole cooker control unit of 30 ampere minimum capacity, with 3mm minimum contact separation at all poles. Connection should be made using a cable suitable for the max. load of the hob (see opposite). The hob MUST earthed.

If the switch is directly behind the hob, it should be at least 460mm above it and the supply cable must be protected from the heat.

Make sure the supply is switched off before connection is made.

INSTALLATION INSTRUCTIONS

Warning: This electric hob must be earthed.

Technical Data

Data badge: Underside of the hob base

Electrical supply: 220 - 240V ~ 50Hz

Electrical connection: Rear Right-Hand Side

Electrical element ratings at 240V:

Models with;	1 red spot	2 red spots
Front Left-Hand Side	* 2000W	* 2000W
Rear Left-Hand Side	1000W	1000W
Rear Right-Hand Side	1500W	1500W
Front Right-Hand Side	1000W	* 1500W
Maximum load at 240V	5500W	6000W

* High speed 'red spot' element

Countries of destination: (GB) Great Britain, (IE) Ireland

Please keep this handbook for future reference, or for anyone else
who may use the appliance.

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CUSTOMER CARE

To contact **essentials** about your appliance, please call

Warranty Registration
01759 48 78 32

to register your appliance

Customer Care Helpline
0843 507 3431

in case of difficulty within the UK

Please ensure that you have the product's model no and serial no available when you call. These can be found on the silver data label on your product which is located:

Ovens	Open the door; adjacent to the oven cavity
High-level grill products	Inside the base compartment
Hobs	On the underside of the product

Enter appliance numbers here for future reference:

Model No

--	--	--	--	--	--	--	--	--	--

Serial No

--	--	--	--	--	--	--	--	--	--

SERVICE RECORD

Date of purchase	Installed by	Installation Date
Place of purchase:		

Date	Part(s) replaced	Engineer's name

For customers outside the UK and Northern Ireland, please contact your local supplier.

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Newport Pagnell. MK16 9TG